



restaurant, wine bar & lodging

green build project

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[www.cookeryfishcreek.com](http://www.cookeryfishcreek.com)

# The Cookery's Environmental Philosophy

At The Cookery, we are committed to being a sustainable business in Door County and reducing our environmental impact. Our environmental policy is based upon the philosophy that our surroundings are precious, Door County is beautiful and we want to keep it that way for generations to enjoy. At The Cookery, our goal is to lessen our impact on the environment by reusing, reducing, and recycling and encouraging our staff and customers to implement these practices as well. We want to be responsible members of the community and the world, so we are making every effort to be sustainable.



## Travel Green Wisconsin



In May of 2008 we had a devastating fire in our restaurant that forced us to rebuild the building. In the process of rebuilding our restaurant, we have made every effort to make sustainable choices. Throughout this booklet, you will see a summary of some of things we have done with the new building to make it a more efficient and environmentally friendly restaurant.

In 2008, we were excited to become a Travel Green Wisconsin certified business. Travel Green Wisconsin is a voluntary program that reviews, certifies and recognizes



tourism businesses and organizations that have made a commitment to reducing their environmental impact. To learn more about the program or the certification process, visit the Travel Green Wisconsin website.

In 2008 we were certified with 61 points (30 points are needed to be certified). After completing the construction of our new building, we earned 12 additional points for the sustainable initiatives completed with the new building and now have 73 points.



# Sustainable Initiatives

## Our building

With our new building that was completed in May 2009, we made every effort to make sustainable choices throughout construction. Reclaimed hardwood flooring, energy star equipment, a highly efficient HVAC system, low VOC paint and recycled products such as our host stand made from recycled sunflower seeds are a few sustainable initiatives put into place in the new restaurant. We also made efforts to include local artisans in the building process, examples include glass rondelles made by Popelka Trenchard of Sturgeon Bay and a tile wall hanging in our entry by Clay Bay Pottery.

## Local and organic ingredients

We have incorporated many local ingredients (e.g., cherries, whitefish, apples, wine) into our menu for years, now we are taking that one step further. You will now see additional local items from Door County and Wisconsin farms, orchards and businesses on the menu and we continue to try to add more.

We will be incorporating more organic items into the menu. This year we took a big step by finding a source to serve organic Wisconsin eggs throughout our menu.

## No more Styrofoam!

We have now switched to eco-friendly take-out containers including compostable coffee cups that are made from renewable resources and biodegradable. Our take-out containers are also made of a sugar cane fiber-based paper board called bagasse and are sustainable, compostable and biodegradable.

## Recycling...even our fryer oil

We have had a recycling program in place for years to recycle all allowable materials including our fryer oil.

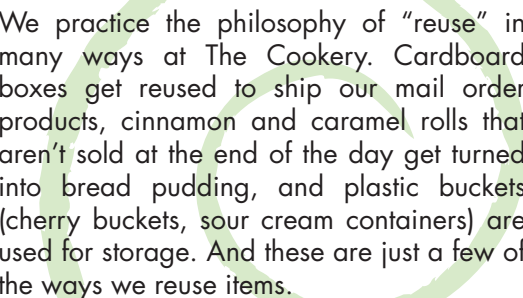
## Reducing water usage

One change we started last year is that we are not serving water automatically when you are seated. Restaurants are big consumers of water and we are trying to cut down on our water usage. We are more than happy to serve you a glass of water, just ask!

## Printing on recycled paper

We are making an effort to print on recycled paper as much as possible. You will notice this year that many of our promotional materials have at least 30% post-consumer content.

## Reuse



We practice the philosophy of "reuse" in many ways at The Cookery. Cardboard boxes get reused to ship our mail order products, cinnamon and caramel rolls that aren't sold at the end of the day get turned into bread pudding, and plastic buckets (cherry buckets, sour cream containers) are used for storage. And these are just a few of the ways we reuse items.



**These are just a few of things we are doing to do our part, and we're continually striving for more.**

# Rebuilding Green

Sustainability was a priority throughout the building process. This started with choosing an architect that was well known for his "green" approach to building and was carried through the project.

By prioritizing sustainable choices in the project and making the building team aware of this factor, the contractors and sub-contractors often brought forth sustainable products and ideas. It was a combination of sustainable products and creativity that helped the new restaurant become a more environmentally friendly building within the building budget.

The following are some of the sustainable aspects of the new building.

## Inside

### Reclaimed Hardwood Flooring

from Wisconsin barn beams, a mix of oak, elm and ash.

### Recycled Products Used

host stand is built with dakota burl, a product made from recycled sunflower seeds recycled carpet used on stairwell to second level.

### Use of reclaimed/renewable resources

the wine bar is made of reclaimed elm and marmoleum (made from linseed oil).

### Low VOC Paint Used

### Low Flow Toilets

## Insulation

highly insulated, two types of insulation used for "tight" building.

## Efficient Equipment

all refrigeration is energy star as well as other equipment when available.

## Exhaust Hoods

energy star with variable speed exhaust; cuts down on exhaust of treated air during slow periods.

## Lighting

Earth Safe lightbulbs used throughout building - longer life/low voltage/low mercury lighting installed.

## HVAC

highly efficient HVAC system: variable speed heat recovery units; boiler system - high efficiency modulating boiler for hydronic heating; two air source heat pump units - 350% efficient, used to heat/cool the building.

## Outside

### Siding

used Tecton Fiberglass Siding - a sustainable resource (made from sand) and an eco-friendly alternative to other building products (has 80 percent less embodied energy than aluminum and 39 percent less than vinyl. also, fiberglass insulates against heat, cold and electricity, which saves energy and reduces life cycle cost.

### Low E II Marvin Windows

feature a double metallic coating on the inside glass surface to reflect or absorb the sun's warmth and reduce damaging UV rays. Offers enhanced U-factor and Solar Heat Gain Coefficient.

### Irrigation System in Gardens

installed by landscapers in the flower and vegetable gardens for more efficient watering.

### Local Stone

used for our stone pillars & retaining walls Grants.

RESOURCES:

Focus on Energy

[www.focusonenergy.com](http://www.focusonenergy.com)

Office of Energy Independence

[www.energyindependence.wi.gov](http://www.energyindependence.wi.gov)

Travel Green Wisconsin

[www.travelgreenwisconsin.com](http://www.travelgreenwisconsin.com)



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For more information about  
The Cookery and our sustainable  
practices, please visit:

[www.cookeryfishcreek.com](http://www.cookeryfishcreek.com)